

DIGITAL BUFFET SIGNS CREATE AN OVERVIEW OF MEYER'S CANTEENS

The Danish food company, Meyers, today operates canteens and delivers lunch solutions to big parts of Denmark and wanted to optimize the time for their chefs and staff out in the many kitchens. At the same time, the dishes had to be presented more visually to the guest in the canteens.

With the mission of creating joy of life through the meal, it was a great match when Meyers and Delfi Technologies began a collaboration a few months ago. A collaboration where the goal was to make the everyday life easier, meet the EU requirements regarding allergens and give the canteens a common thread.

- We have had a test period in four of our largest canteens, where the buffet signs are a positive step in our digital journey. Our ambition is that the rest of our canteens should have the same solution, so that we can maintain the common thread, while still facilitating the chefs' daily routine, says Johanna Leonard, who is Head of Digital at Meyers.

A SIGN WITH A LOT OF POSSIBILITIES

Not only has Delfi's dynamic solution with electronic shelf labels replaced the paper and time consumption of the canteens, but the signs are also equipped with the latest EPD display technology, which ensures that the menu is always visible on buffet tables without any glare. It creates a nice and easy visual overview for the visitors in the canteens.

There are many ways to build the sign, but right now Meyers and Delfi have created a simple design,

where their own logo, own style and not least the allergens appear.

- I'm already playing around with the idea of making different messages visible through the signs. It's just the creativity that's going to take place, but you could, among other things, also communicate that

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The buffet signs are a positive step in our digital journey and our ambition is definitely that the rest of our canteens should have this solution.

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**– Johanna Leonard,
Head of Digital at Meyers**





the food is organic and/or inform about the climate impact and CO2-imprint of the dishes, says Johanna.

BETTER VISIBILITY OF ALLERGENS

It has become mandatory throughout the EU to provide information about the allergens in the food. At Meyers, all allergens are now always visible on the digital signs, both because it is a requirement, but also to inform the guests in the individual canteens, and thereby provide increased security.

THE CHEFS CAN FOCUS ON COOKING

- In addition to security and a sharp visibility among the visitors in the canteens, this solution has especially made a big difference among the chefs. The staff in the canteens used to prepare the buffets by printing out the menus, and then cutting them to fit the size of the signs. It could sometimes result in either being forgotten out in the canteens or simply not working visually - which did not work for us or the guests in the canteens, says Johanna.

Now they have a 'Plug & Play solution, where a simple antenna is connected to the internet connectors in each canteen. This means that when the chefs register the day's menu in their excel sheets, it is sent through a radio frequency directly to the buffet signs and the chefs can start the day faster and do what they are best at in the kitchen. The plan is that Meyers wants to integrate their menu planning software with Delfi's buffet sign solution, so the everyday life becomes even easier for the chefs across the company.

ABOUT MEYERS

Meyers was founded by the gastronomic entrepreneur Claus Meyer, and has worked for 30 years to promote the qualities of the Danish food culture. Meyers operates at all levels of the value chain from farm to fork. The main activities are within restaurant and canteen operations, catering, fruit growing, processing, trade, team building, research, dissemination, education and consulting.